



Flowers Vineyard & Winery

Saturday May 20, 2017

Al Fresco Reception **Nantucket Oysters on the Half**

locally farmed retsyo oysters

honey dew & raspberry mignonette

Sonoma Coast Rose', 2016

Crab Cake

seared panko crusted, jonah & lump crabmeat, meyer lemon beurre blanc

Sonoma Coast Chardonnay, 2014

Grilled Marinated Quail

chamomile citrus glaze

Camp Meeting Ridge Chardonnay, 2013

Braised Pork Cheek

bing cherry, wild ramps & roasted beets

Sonoma Coast Pinot Noir, 2014

Seared Tenderloin of Veal

huckleberry, sage & wild morel demi glace

Sea View Ridge Pinot Noir, 2012

Cheese Course

chocolate chevre, krystal pure cave aged cheddar, roquefort crusted goat button

raisins on the vine, castleton crackers

Camp Meeting Ridge Pinot Noir, 2013

\$250. per taster, tax & gratuity included

*Warning the consumption of raw or undercooked Meat, Poultry, Seafood, Shellfish, or Eggs can increase your risk of foodborne illness.

****Please inform your server immediately if you have any food allergies.***